

MENU \$45PP plus tax

CHOOSE SOUP OR SALAD

Casear Salad Tomato Bisque

CHOOSE ONE APPETIZER

Tuna Wonton - marinated tuna on fried wonton with seaweed salad and sweet soy Seared Crab Cake served with remoulade
Bang Bang Fried Cauliflower tossed in bang bang sweet chili sauce
Rosemary Chips with creamy blue cheese and chives

CHOOSE ONE MAIN DISH

- Seared Scallops with pesto risotto, grilled asaparagus and sundried tomatoes beurre blanc
- ▶ Braised Veal Short Ribs, mashed potato, green beans and apple cippolini demi
- Chicken Marsala pan fried chicken in a mushroom marsala wine sauce over tagliatelle
- Grilled Orange Glazed Salmon with parmesan risotto and grilled asparagus
- Mushroom Ravioli in a wild mushroom cream sauce served with green beans

CHOOSE ONE DESSERT

Chocolate Mousse
Creme Brulee

Bread Pudding Cookie Skillet

BOTTLE OF WINE \$20 plus tax

Josh Chardonnay

V

Prosecco



Quest Red Blend

featuring ED O'NEIL ON THE PIANO